



SEAHAWKS SUNDAY  
BRUNCH

206.624.3287  
Second & Marion  
[www.TheMetropolitanGrill.com](http://www.TheMetropolitanGrill.com)



## BREAKFAST

### Smoked Salmon Lox

Gerard & Dominique's salmon lox, hard boiled egg, caper, chopped Kurobuta bacon and chive served on a toasted bagel. 12.

### Prime Rib Hash\*

Seared prime rib with bell peppers, red onion and potatoes topped with two poached eggs. 18.

### Chicken Fried Steak and Eggs\*

American Wagyu steak pounded thin, breaded, and seared golden and topped with country gravy and served with scrambled eggs and potatoes Metropolitan. 26.

### Metropolitan Scramble

Ground American Wagyu beef, Italian sausage, red onion, scrambled eggs, crimini mushrooms and spinach topped with Parmigiano-Reggiano served with potatoes Metropolitan. 15.\*

### Brioche French Toast\*

Brioche bread in a French vanilla cream batter, honey butter and Vermont maple syrup served with potatoes Metropolitan. 14.\*

### Metropolitan Grill Benedict\*

Mesquite grilled Double R Ranch tenderloin, English muffin, poached eggs, topped with hollandaise sauce. 28.

## METROPOLITAN GRILL BRUNCH SIDES

**Fruit** 3.

**Bacon** 4.

**Wheat Toast** 2.

**Potatoes Metropolitan** 3.

### Granola Yogurt Parfait

Slow roasted granola, vanilla yogurt and berries. 5.

## FEATURED COCKTAILS

### Game Day Mimosa

Sparkling wine and fresh orange juice. 9.

### 12th Man Bloody Mary

Finlandia vodka with house made Bloody Mary mix. 9.

### Two Minute Warning

El Jimador Tequila, Aperol, grapefruit juice. Served on ice with a lime garnish. 11.

### Met Signature Bourbon and Coffee

Metropolitan Grill Private Barrel Buffalo Trace bourbon, Buffalo Trace bourbon cream, coffee and whipped cream. 11.

## LUNCH

### Dungeness & Alaskan King Crab Cakes

Granny Smith apple slaw, European-style citrus butter sauce. 15.

### Calamari

Sweet cherry peppers, saffron-roasted red pepper aioli. 15.

## SOUP AND SALAD

### Clam Chowder

New England style. Cup 6. Large Bowl 8.

### Maine Lobster Bisque

Rich lobster stock, heavy cream, Cognac. Cup 7. Large Bowl. 10.

### Baby Spinach

Toasted almonds, bacon, Jack cheese, honey-mustard vinaigrette. 5.

### House Field Greens

Anjou pears, Gorgonzola, candied walnuts, Dijon mustard vinaigrette. 5.

### Classic Caesar

Hand cut romaine hearts, garlic croutons, Parmigiano-Reggiano, Spanish white anchovies, house made Caesar dressing. 6.

### Southwest Black Bean Salad

Crisp romaine lettuce and organic spring greens tossed with tri-colored corn tortilla chips, black beans, roasted corn, red onions, cilantro, Monterey Jack cheese and Louie-style dressing. With herb grilled chicken breast or crispy calamari. 17.

### Metropolitan Grill Steak Salad\*

Mesquite grilled American Wagyu Metropolitan Grill cut, mixed greens, pear tomatoes, Parmesan-peppercorn dressing, Oregon blue cheese, cherry radishes and red onion. 19.

## SANDWICHES

### Chicken Sandwich with Bacon and Brie

Mesquite grilled herb chicken breast, crisp bacon, double-cream Brie cheese, herb mayonnaise, lettuce and tomato. Served on a kaiser roll with crisp fries. 15

### Prime New York Steak Sandwich\*

Grilled and sliced. Served open-faced on French baguette with caramelized onions, sautéed mushrooms and sharp provolone cheese. Served with crisp fries. 18.

### Bacon and Fried Egg Chophouse Burger\*

16 oz. of our house blend of ground strip loin and filet. Grilled over live mesquite. Kurobuta bacon, fried egg, avocado, Swiss cheese on a sesame bun. Served with crisp french fries. 19

## STEAKS

### Prime Top Sirloin\*

7 oz. 28. 14 oz. 46.

### Prime Filet Mignon\*

8 oz. 64. 13 oz. 78.

### Prime New York Strip Loin\*

12 oz. 62. 16 oz. 74.

### Aged Ribeye\*

10 oz. 50.

A 20% service charge is included on each check. The entirety of this service charge is retained by the company. Our valued service team receives competitive industry compensation. We are required by law to collect tax on the service charge.

Thank you for dining with the The Metropolitan Grill.

\*Our steaks, beef and eggs are cooked to order. Consuming raw or under cooked meats and eggs may increase your risk of food borne illness.

# SEAHAWKS BRUNCH SCHEDULE



**September 8**

1:05pm // Bengals

**September 22**

1:25pm // Saints

**October 20**

1:25pm // Ravens

**November 3**

1:05pm // Buccaneers

**December 22**

1:25pm // Cardinals

**December 29**

1:25pm // 49ers



Valet parking available after 5:00pm